

B. Claims

Please cancel claims 4, 5 and 14-18, without prejudice or disclaimer of the subject matter presented therein. Please add new claim 19 and amend claims 1, 6 and 10 as follows. The following is a complete listing of claims and replaces all earlier listings of claims in the present application.

1. (Currently Amended) A method of making a shelf stable edible snack, comprising the steps of:

(A) providing an edible core having an outside surface; and

(B) applying at least one soft edible layer that ~~substantially~~ covers said outside surface of said edible core; wherein said soft edible layer is applied by a method comprising the steps of:

(a) coating said outside surface of said edible core with a base liquid comprising at least one liquid ingredient of said soft edible layer, thereby forming a liquid coated core;

(b) applying a dry component comprising at least one dry ingredient of said soft edible layer to said liquid coated core, thereby forming an edible layered component ~~selected from the group consisting of peanut butter, jelly, cheese, caramel, cream cheese, cookie dough or fruit~~ from the combination of said base liquid and said dry component on said outside surface of said edible core; and

(c) optionally, (i) drying said liquid coated core after step (a), (ii) drying said liquid coated core after step (a) and drying said edible layered component after step (b), or (iii) drying said edible layered component after ~~steps (a) and~~ step (b); and

(d) optionally, repeating steps (a) and (b) and optional step (c) one or more times;

wherein, upon completion of all of said steps (a) and (b) and optional steps (c) and (d), said soft edible layer is formed from said edible layered component; and

wherein said soft edible layer is selected from the group consisting of a peanut butter, jelly, caramel, and cookie dough, and said soft edible layer has a water activity of about 0.2 to about 0.8 at 25°C and a hardness value of 6 or less as determined by Descriptive Analysis Testing in ASTM MNL13.

2. (Original) The method of claim 1, wherein said soft edible layer contains a non-sucrose component.

3. (Original) The method of claim 1, wherein said soft edible layer has a water activity of about 0.4 to about 0.75 at 25°C.

4. – 5. (Canceled)

6. (Currently Amended) The method of claim 1, wherein said base liquid comprises at least one ingredient selected from the group consisting of: corn syrups, water, glycerin, salt, fats, flavorings, ~~acids, lecithin,~~ fruit juices, fruit purees, emulsifiers, colors, texturizers ~~fruit juice derivatives,~~ and mixtures thereof.

7. (Original) The method of claim 1, wherein said dry component is fat based, dough based, dairy based, protein based, grain based, or mixtures thereof.

8. (Original) The method of claim 1, wherein said dry component comprises a dry ingredient selected from the group consisting of: powdered sugars, wheat flours, peanut flours, cheese powders, milk powders, yogurt powders, salt, dextrose, cream cheese powders, maltodextrin, flavorings, herbs, spices, emulsifiers, enzymes, and mixtures thereof.

9. (Original) The method of claim 1, wherein at least a portion of said dry component is treated to a roasting step.

10. (Currently Amended) The method of claim 1, wherein said edible core is selected from the group consisting of nuts, ~~nut derivatives~~ peanut butter, meats, ~~meat derivatives~~ SPAM, pepperoni, ham jerky, fruits, ~~fruit derivatives~~, cookie bits, crackers, cheese, imitation cheese ~~derivatives~~, legumes, ~~yogurts, yogurt derivatives, tomato sauces,~~ vegetables, ~~vegetable derivatives~~ sun dried tomato, confectioneries, and mixtures thereof.

11. (Original) The method of claim 1, wherein said edible core is comprised of peanut butter and said soft edible layer is jelly.

12. (Canceled).

13. (Original) The method of claim 1, wherein said shelf stable edible snack is bite sized.

14. – 18. (Canceled).

19. (New) The method of claim 1, wherein said edible core is selected from the group consisting of frozen jelly, frozen yogurts, frozen tomato sauces, and mixtures thereof.